

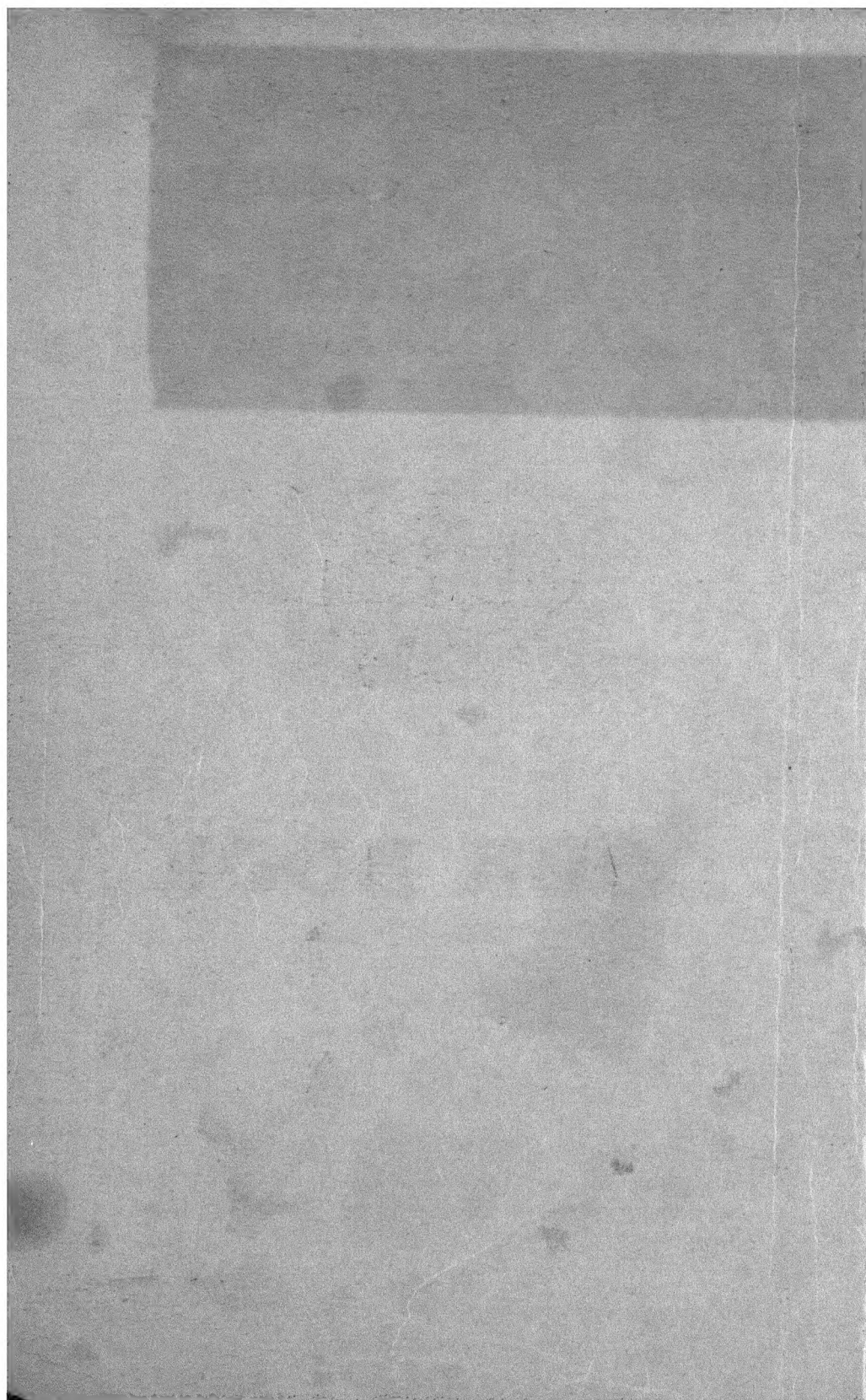
B. B. CIRCLE

Women's Guild, Westminster Church

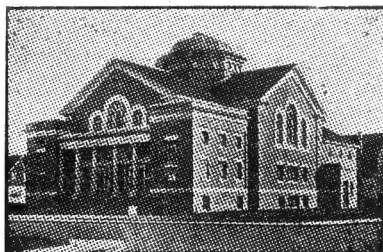


COOK BOOK

1927



88
27
*1/2 cup butter
3/4 cup w sugar
1/2 cup molasses
1/2 tablespoon ginger
1 teaspoon soda
1 dissolve in water
1/4 cup boiling water
Pour to thicken*



COOK BOOK

The members of the B. B. Circle of Westminster Guild
desire to thank the business men of Regina for the generous
way in which they assisted them by contributing adver-
tisements.

YEAST

Bread—Pare and boil 4 good sized potatoes, mash fine. Put $\frac{1}{2}$ cup dried hops in 1 quart water and boil 15 minutes. Put 1 pint flour in bowl, mix with cold water. Strain over it boiling hop water, add mashed potatoes. Beat until smooth, add $\frac{1}{2}$ cup sugar, 2 heaping tablespoons salt. Let stand couple of days where somewhat warm and then bottle until want to use.—Mrs. Bell.

White Bread—Boil 8 large potatoes, mash in water boiled in, and when still boiling pour this over 4 tablespoons of flour, then add 4 tablespoons each of salt and granulated sugar. To this add 1 quart of boiling and 4 quarts of cold water. Dissolve 2 yeast cakes of Royal Yeast in lukewarm water and mix with the above. Let this mixture remain in a warm place for 18 hours. Then remove to a cool place and keep until required.

BREAD AND BUNS

The very staff of life.
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Bread—1 quart of yeast for every 2 loaves of bread. Set on stove and stir with hand till about blood-heat. Add 1 tablespoon each of salt, brown sugar and butter. Mix into a stiff dough (having previously warmed the flour). Let rise for 30 minutes, then knead. When light enough again, mould into loaves. Put in a pan and allow to rise. Bake in moderate oven.—Mrs. G. Klemp.

Steamed Brown Bread—1 cup sour milk, 1 cup Kellogg's bran, $\frac{1}{2}$ cup seedless raisins, 2 tablespoons corn syrup, 2 tablespoons brown sugar, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon salt, add about $1\frac{1}{2}$ cups flour and steam three hours.

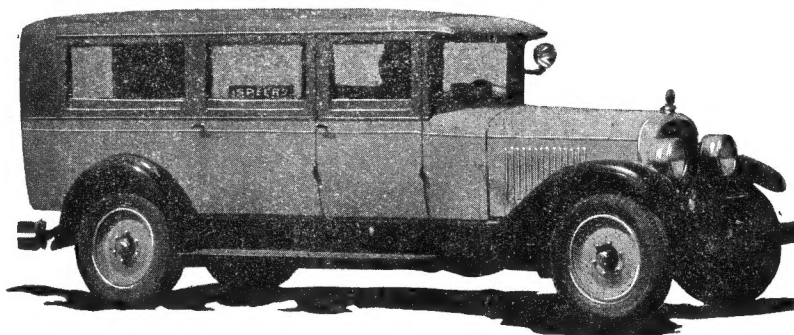
—Mrs. W. J. Allison.

Nut Bread—4 cups flour, 4 teaspoons baking powder, 1 teaspoon salt, $\frac{1}{2}$ cup white sugar or 1 cup brown, 1 cup chopped nut meats, 2 cups sweet milk, 1 beaten egg. Let rise $\frac{3}{4}$ of an hour and bake 1 hour in a hot oven.

—Mrs. McMurdie.


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BETTER FARM EQUIPMENT WEEK

MARCH 21st TO 26th, 1927

Ginger Bread— $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ cups sour milk, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup of butter, 1 egg (not beaten), 1 teaspoon soda, 1 teaspoon ginger. Bake twenty minutes.—Mrs. McMurdie.

Shortbread—1 cup icing sugar, $1\frac{1}{2}$ cups butter, 1 tablespoon of rice flour or cornstarch, 4 cups of flour if needed.—Mrs. Keith.

Nut Bread—1 egg, piece salt, $\frac{1}{2}$ cup sugar, 2 cups rich milk, 2 teaspoons baking powder, 1 cup chopped walnuts. Let raise half hour, then bake.—Mrs. Keith.

Shortbread—4 cups flour, 1 cup lard, 1 cup butter, 1 cup brown sugar, 3 tablespoons water, 1 tablespoon cream of tartar or soda.—Mrs. Nichol.

Nut Loaf—1 cup brown sugar, $\frac{1}{4}$ cup butter (good measure), 1 cup sweet milk, 2 teaspoons baking powder, 1 cup raisins or dates, 10c worth of walnuts, 2 cups flour. Let raise $\frac{1}{2}$ hour and bake in moderate oven.

—Mrs. Maloney.

Rolls—1 cup potato water, 1 small potato, 2 cups milk, $\frac{3}{4}$ cup shortening, 1 cup sugar, milk, shortening and sugar scalded and cooled, mix together 3 cups flour, 1 yeast cake, 1 teaspoon salt at night and let rise till morning, roll out, cut and put in a piece of butter and double.

—Mrs. C. W. Mollard.

Scotch Short Bread—1 lb. good butter, 1 cup white sugar (rolled), mix together and work in 5 cups flour with hands, knead well and bake in flat large cakes.

Mrs. G. R. Douglas.

Baking Powder Biscuits—2 cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 1 egg, $\frac{3}{4}$ cup milk and water ($\frac{1}{2}$ each), 1 tablespoon butter, 1 tablespoon lard. Sift flour, salt and baking powder twice. Add liquid and mix soft.—Mrs. H. B. Urquhart.

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PIES

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Lemon Pie—Bake crust rind and juice of 1 lemon, 1 cup white sugar, 2 tablespoons water, yolks of 2 eggs beaten, cook in double boiler until clear. Beat stiff whites of 2 eggs and fold in when cool and fill.—Mrs. G. R. Douglas.

Banana Pie—Bake bottom crust, slice three or four bananas in it, 3 yolks of eggs beaten to a stiff cream, 1 cup of sugar, $\frac{1}{2}$ cup of butter (scant), mix eggs, butter and sugar, 2 heaping tablespoons flour. Put into the mixture, 1 pint of boiling water, cool till it thickens. Pour over bananas in crust. Cover with a merigue.

—Mrs. Everts.

Composition Tarts—2 eggs, 1 cup brown sugar, small piece of butter and some small raisins, drop in lined patty tins and bake in quick oven.—Mrs. J. A. McIntyre.

Butter Tarts—1 egg, 1 cup brown sugar, 1 cup dates, butter size of a walnut, flavor to taste with vanilla.

—Kay Campbell.

Mock Mince Pie—3 lemons, 8 baked apples, 2 lbs. raisins, 1 lb. dates, 1 lb. suet, 2 lbs. brown sugar, $\frac{1}{4}$ lb. citron, 3 or 4 tablespoons marmalade. Boil lemons and put through chopper. Heat the whole mixture to boiling point. Bottle ready for use.—Mrs. Nichol.

Pumpkin Pie—3 eggs, 1 cup sugar, 1 cup stewed pumpkin (strained), 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, 2 cups milk. Beat the eggs, add to them the sugar, pumpkin and spices, beat thoroughly, then add the milk and a little salt. Mix well. Bake in a raw crust in a moderately hot oven for thirty minutes or more. This will make two small or one large pies. Squash may be used instead of pumpkin.—Mrs. W. B. Patterson.

Caramel Pie—Two cups brown sugar, $\frac{3}{4}$ cup sweet milk, boil until stringy, yolks of 2 well beaten eggs, 2 tablespoons of cornstarch dissolved in $\frac{1}{4}$ cup of milk. Add together and stir in with sugar and milk. Pour into baked crust. Beat whites of eggs and pour on top.

—Mrs. S. B. Smith.

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Butter Scotch Pie—1 cup brown sugar, $1\frac{1}{2}$ tablespoons flour, 1 tablespoon butter, yolks of 2 eggs, 1 cup of sweet milk. Whites for top.—Mrs. Myrtle Watson.

Date Pie—1 cup white sugar, yolks of 2 eggs, 1 cup sweet milk or cream. Line pie plate with paste and put in a scant layer of chopped dates, then add above mixture and bake. Beat whites of eggs stiff, sweeten with sugar spread over top and brown in oven.

—Mrs. J. A. McIntyre.

Butter Scotch Pie—3 tablespoons brown sugar, 1 tablespoon butter. Let this brown a little on the stove, then add the yolks of 2 eggs and a tablespoon of flour, mix all together and add one cup of boiling water.

—Alice Campbell.

Good Plain Plum Pudding— $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ lb. chopped suet, $\frac{1}{2}$ cup bread crumbs, 2 cups raisins, few dates, 2 tablespoons citron peel chopped fine, 1 cup sour milk, 1 teaspoon soda dissolved in the milk, 1 teaspoon salt, 2 tablespoons corn syrup, 1 egg, little nutmeg, flour to make a moderate stiff batter. Steam in a well greased mold for three hours. Serve with a brown sweet sauce.

Plum Pudding—1 pkg. currants, 1 pkg. raisins, 1 cup almonds, 6 eggs, $\frac{1}{2}$ lb. peel, 2 cups bread crumbs, $\frac{3}{4}$ lb. suet, 1 tablespoon butter, 1 cup brown sugar, 1 cup flour, 1 cup milk, 1 teaspoon salt, $\frac{1}{2}$ teaspoon cloves, cassia and nutmeg.—Mrs. Leigh.

Lemon Pudding—2 eggs, 1 cup sugar, 1 heaped tablespoon flour, juice and rind of 1 lemon, butter size of walnut. Mix sugar, yolks of eggs, butter and flour, pinch salt, juice and rind of lemon, then add $\frac{3}{4}$ cup milk and last the stiffly beaten whites of eggs. Butter pudding dish and bake 40 minutes in pan of warm water.

—Mrs. A. G. Hamilton.

Orange Pie—Grated rind and inside of 1 orange, 1 cup sugar, yolks of 2 eggs, 1 dessertspoonful cornstarch, 1 large cup of sweet milk, lump butter size of a walnut. Bake in raw crust like a custard pie. Use whites of eggs for frosting.—Mrs. Archibald.

Mince Meat—3 small bowls meat, 2 small bowls cider, 4 bowls brown sugar, 3 lemons, juice and rind, 5 bowls chopped apples, 1 bowl suet, 1 bowl molasses, 2 bowls raisins, 1 bowl vinegar, 1 bowl citron, 2 tablespoons cinnamon, 1 tablespoon cloves, 1 tablespoon pepper, 1 tablespoon salt, 3 tablespoons ground nutmeg.

—Mrs. Frost.

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Lemon Sponge Pie—1 cup white sugar, $\frac{1}{4}$ cup melted butter, 1 cup milk, 1 lemon, 2 heaping tablespoons flour, 2 eggs beaten separately. Fold in whites last and bake in crust.—Mrs. Frost.

Pineapple Pie—1 cup sugar, 2 egg yolks, $\frac{1}{4}$ cup milk, 4 slices pineapple, diced, 1 tablespoon melted butter. Mix the above ingredients, then add beaten egg whites. When cool serve with whipped cream.—Mrs. Strathdee.

Carrot Pudding—2 cups bread crumbs, 1 cup raisins, 1 cup brown sugar, 1 cup lemon peel, $\frac{1}{2}$ cup molasses, 1 potato, grated, and 1 carrot, grated, 1 cup flour, 1 cup dates, 1 cup citron peel, 1 cup suet, $\frac{1}{2}$ cup walnuts, 3 eggs, 1 teaspoon salt, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon each nutmeg and soda. Chop peel, add fruit, mix with dry ingredients. Mix all together and steam 4 hours. Serve with hard sauce.—Mrs. Evans.

Sour Cream Pie—2 cups sour cream, 1 cup sugar, 1 egg, salt, few chopped raisins, 1 tablespoon flour. Bake between two crusts and serve warm.—Mrs. Osler.

Butter Scotch Pie—1 cup brown sugar, 2 tablespoons butter, 2 tablespoons flour, $1\frac{1}{2}$ cups milk, 1 egg, $\frac{1}{2}$ teaspoon vanilla. Melt sugar and stir in butter. Beat egg yolk well. Beat in flour and milk and continue beating for three minutes. Add sugar and butter mixture and cook over hot water until thick. Beat white of egg until stiff and dry and fold into mixture. Turn into a pie dish lined with pastry and bake in moderate oven until firm to the touch. Let cool and serve with whipped cream.

—Mrs. W. Wilson.

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PICKLES

Peter Piper picked a peck of pickled peppers.

Pickled Cherries—1 quart cherries, 2 cups vinegar, 2 cups cold water, 2 tablespoons salt, 2 tablespoons sugar. Wash cherries and put in sealers, mix vinegar, water, salt and sugar together and pour over them cold. Seal.

—Mrs. Nicol.

Cucumber Pickle—15 cucumbers, pare and remove the seeds, chop fine, chop fine two small onions, sprinkle over $\frac{1}{4}$ cup salt, let stand over night, drain in the morning. Dressing for above: 2 pints white vinegar, $\frac{3}{4}$ cup of flour, 4 cups white sugar, 1 tablespoon tumeric, 1 tablespoon celery seed, a pinch of red pepper, scatter celery seed over the chopped cucumbers, do not cook. Mix mustard and flour, then add vinegar, etc., and cook until thick, add cucumbers.—Mabel Brown, Calgary.

Cucumber Relish—2 quarts cucumbers, 1 heaping cup of onions, $\frac{1}{2}$ cup salt, 1 teaspoonful black pepper, chop fine, drain over night in colander, mix well, cover with cold vinegar and seal.—Mrs. S. B. Smith.

Mustard Pickle—1 quart green cucumbers finely chopped, 1 quart green onions, 1 quart green cucumbers whole, 1 quart green onions whole, put in separate dishes and cover with hot brine over night. In morning put all together and add 3 cups brown sugar, $\frac{1}{4}$ oz. mustard seed, $\frac{1}{4}$ oz. celery seed, $\frac{1}{2}$ gal. vinegar, $\frac{1}{4}$ lb. mustard, $\frac{1}{4}$ oz. tumeric, $\frac{3}{4}$ cup flour, mix flour, mustard and tumeric with a little vinegar and add when pickles are nearly done, boil 15 minutes.

Cucumber Salad Pickles—1 doz. large cucumbers, $\frac{1}{2}$ doz. large onions, 2 cups sugar, 1 teaspoon pepper, 1 teaspoon mustard seed, 1 teaspoon celery seed, 1 quart white wine vinegar, 1 teaspoon tumeric powder. Dice cucumbers and onions, sprinkle with salt and let stand over night. Drain, heat vinegar, spices, put in cucumber and onions, just let come to a boil, can hot.—Mrs. W. S. Lane.

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Chinese Relish—1 large cabbage, 1 quart onions, 3 red peppers, 1 bunch celery, $\frac{1}{4}$ cup mustard, 1 lb. brown sugar, 2 tablespoons celery seed, $\frac{1}{2}$ cup salt. Remove outside leaves from cabbage, peel onions, remove seeds from peppers, separate stalks of celery, wash and cut off tops, put all through a coarse food chopper, mix mustard, celery seed, sugar and salt together. Add to chopped vegetables with just enough vinegar to cover. Mix well and pack in sterilized jars and seal tight.

—Mrs. J. C. Cameron.

Sweet Pickles—4 quarts cucumbers, put in strong brine for 5 days, then strain, put in weak vinegar with alum the size of an almond for 3 hours, make a pickle of 3 pints white wine vinegar, 4 lbs. white sugar, $\frac{1}{2}$ oz. celery seed, 2 ozs. cinnamon, bring to a boil and pour over the cucumbers. Leave for 24 hours, then pour off the liquid and bring to a boil and pour over the cucumbers. Repeat for three successive mornings.—Mrs. McIntyre.

Dill Pickles—13 cups water, 6 cups vinegar, 1 cup salt. Mix and heat. When cool pour over cucumbers and put dill on top. Wrap jars in paper as darkness improves color.—Mrs. Tinline.

Mustard Pickle—1 sauce pan sliced cucumbers, 1 pint vinegar, 1 tablespoon mustard seed, 1 tablespoon tumeric, 1 teaspoon curry powder, 2 tablespoons flour, 1 cup sugar. Mix spices, celery seed, mustard seed, in a bag and boil first in the vinegar. Remove bag of spices and put in cucumbers. After they reach the boiling point, boil for 10 minutes only.—Mrs. Osler.

Cucumber Relish—Peel nine large cucumbers and four large onions, put through chopper, sprinkle with salt and let stand three hours, make a dressing of 1 pint white wine vinegar, $1\frac{1}{2}$ cups sugar, pinch of tumeric, $\frac{1}{4}$ cup flour, 1 tablespoon mustard, $\frac{1}{2}$ teaspoon celery seed, mix the dry ingredients together, add the vinegar, pour over cucumbers and boil about five minutes.

—Mrs. W. S. Lane.

Salad Dressing—2 tablespoons flour, $\frac{1}{4}$ cup sugar, 2 teaspoons mustard, a little salt, mix, add 2 eggs well beaten, 1 cup milk, $\frac{1}{2}$ cup vinegar, a small piece butter, cook in double boiler or slow flame.—Mrs. Maloney.

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Salad Dressing—1 egg, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon mustard, $1\frac{1}{2}$ tablespoon sugar, $1\frac{1}{2}$ tablespoon butter, 1 tablespoon flour, 3 or 4 tablespoons vinegar. Mix dry ingredients in top of double boiler. Add eggs after beating with 1 cup milk. Stir, add vinegar slowly then cook over boiling water until like cream, stirring slowly. Remove at once and stir in butter until melted. Keep in cool place.—Mrs. Gemmill.

Salad Dressing—2 eggs, 1 tablespoon flour, $\frac{1}{2}$ cup sugar, 1 teaspoon salt, 1 pinch cayenne pepper, mix the above all together, the eggs need not be beaten before being mixed. $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup water. Mix the vinegar and water with first ingredients and cook in a double boiler until thick, stirring occasionally. This will keep a great length of time. Before using mix with whipped cream enough to make right consistency. If too thick and lumpy when taken off the stove beat with an egg beater for a few beats and this will make it smooth.

—Mabel Brown, Calgary.

Salad Dressing—2 tablespoons water, large $\frac{1}{2}$ cup vinegar, nearly $\frac{1}{2}$ cup sugar, when warm add 1 well beaten egg, 1 teaspoon butter, 1 teaspoon salt. Let boil and add 4 or 5 drops of cream or milk. Mix two teaspoons of mustard and one teaspoon of cornstarch with a little water, stir in slowly and let cook.—Mrs. S. B. Smith.

Apple and Nut Salad—Pare and slice five or six medium sized apples, add about $\frac{1}{2}$ lb. shelled walnuts and a stalk of celery, chopped together, mix with apples and pour over salad dressing.—Mrs. S. B. Smith.

Combination Salad—1 pkg. lemon jello, add 1 pint boiling water, cool and add 1 cup each of cabbage, celery, apples, 1 small onion, $\frac{1}{2}$ cup canned pineapple, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 1 tablespoon vinegar. Serve on lettuce leaves with whipped cream and chopped nuts if desired.—Mrs. W. J. Allison.

Fruit Salad—Apples, oranges, bananas, celery, dressing, 2 eggs, 1 cup sugar, 1 lemon, mix and cook.—Mrs. Leigh.

Chili Sauce—40 large ripe tomatoes, 10 onions, 2 tablespoons salt, 14 tablespoons sugar, 4 cups vinegar, 3 teaspoons cloves, 3 teaspoons ginger, 3 teaspoons cinnamon, 2 teaspoons red pepper, less to suit taste, boil for $1\frac{1}{2}$ hours.—Mrs. Chas. Philip.

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Tomato Catsup—Slice 1 bushel ripe tomatoes and sprinkle with salt to extract the juice, stew it down until quite thick and then strain through a colander, add 2 ounces ground cloves, 2 ounces allspice, 1 ounce mustard, 2 ounces cinnamon, 2 cups vinegar, 2 red peppers, a little mace, boil, bottle and seal.—Mrs. Chas. Philip.

Gherkin Pickle—Wipe 4 quarts of small unripe cucumbers, put in stone jar and add 1 cup of salt dissolved in four quarts of boiling water, let stand 3 days. Drain cucumbers from brine, bring brine to boiling point, pour over cucumbers and again let stand 3 days; repeat. Drain wipe cucumbers and pour over one gallon of boiling water in which one tablespoon of alum has been dissolved. Let stand 6 hours, then drain from alum water. Cook cucumbers 10 minutes, a few at a time in $\frac{1}{4}$ of the following mixture, heated to the boiling point. Boil 10 minutes: 1 gallon vinegar, 4 red peppers, 2 sticks cinnamon, 2 tablespoons allspice, 2 tablespoons cloves. Strain remaining liquid over pickles which have been put in a stone jar.—E. A. P.

COOKIES AND DOUGHNUTS

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In round and squares, in diamonds and
hearts."

Cocoanut Macaroons— $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{2}$ cup brown sugar. Mix well, add $1\frac{1}{4}$ cups rolled oats, $\frac{3}{4}$ cup cocoanut, 2 teaspoons baking powder in $\frac{1}{2}$ cup flour. Mix well, drop on pan and cook in quick oven.

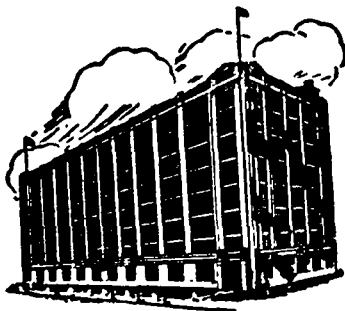
—Mrs. J. J. Wilson.

Date Cookies—2 eggs, 1 cup white sugar, 1 cup butter, beat to cream; $\frac{1}{2}$ teaspoon vanilla, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, $\frac{1}{4}$ teaspoon soda, flour to knead.—Mrs. H. B. Urquhart.

Dark Fruit Rocks— $1\frac{1}{2}$ cups brown sugar, 1 good cup butter, 1 cup chopped raisins, 1 cup chopped dates, 1 cup chopped walnuts, 3 eggs, 2 tablespoons water, $2\frac{1}{2}$ cups flour. Bake in strips and cut into squares. ✓

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Quick Cocoa Dessert—2 eggs, $\frac{1}{2}$ cup sugar, 1 cup milk, 1 large teaspoon cocoa, $\frac{1}{2}$ teaspoon vanilla. Steam for 20 minutes, serve with pineapple or other fruit juice.

—Mrs. W. J. Allison.

Date Cookies—2 cups rolled oatmeal, $2\frac{1}{2}$ cups flour, 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 1 cup milk, 1 teaspoon baking powder. Filling: 1 lb. dates, 1 cup sugar.

—Elsie Bennett.

Date Straws—1 cup butter, 1 cup white sugar, 2 eggs, 2 teaspoons baking powder, $\frac{1}{2}$ lb. chopped dates, cream, butter, add sugar, sift baking powder and pinch of salt in a little of the flour. Add floured dates last and enough flour to make a very stiff batter. Bake in a shallow tin.

—Mrs. Morrison.

Brownies—2 squares chocolate melted, 1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, whites separate, $\frac{1}{2}$ cup flour, 2 tablespoons milk or cream put in chocolate and beaten whites last sprinkle with chopped nuts on top, cook in a slow oven.—Mrs. Geo. Mollard.

Cream Puffs—Into a sauce pan put 1 cup of boiling water and $\frac{1}{2}$ cup of butter, when dissolved, add 1 cup sifted flour. When cool add three well beaten eggs. Drop from teaspoon on well buttered tin. Bake in a quick oven until golden brown, which will take about 20 mins. Split the side and fill with whipped cream.

—Mrs. S. J. Nichol.

Calla Lillies—3 eggs, 1 cup fruit sugar, pinch of salt, $\frac{1}{2}$ teaspoon vanilla, 1 tablespoon boiling water, 1 cup flour, 2 teaspoons baking powder. Drop in buttered pan and roll while still warm, hold together with toothpicks. When cool fill with whipped cream, put a small piece of peel in centre.—Mrs. Harvey Leigh.

Peanut Cookies—1 scant cup sugar, $\frac{1}{2}$ tablespoon salt, two tablespoons butter, 2 tablespoons baking powder, 2 cups flour, 2 eggs, 2 tablespoons milk, 1 cup chopped nuts. Cream butter and sugar, add eggs well beaten. Sift baking powder, salt and flour, add alternately with milk, mix in nuts, roll, cut in circles and bake in hot oven.

—Mrs. Dillman.

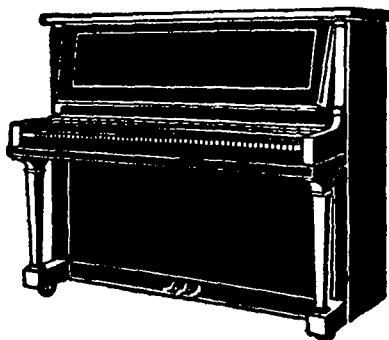
Ice Box Cookies—2 cups brown sugar, 1 cup butter, 2 eggs, pinch of salt, 1 cup walnuts, $3\frac{1}{2}$ cups flour, 1 teaspoon soda. Mould into rolls and leave in ice box over night. In morning cut in thin slices and bake in oven.

—Gladys Campbell.

Flour Muffins—2 cups flour, 1 cup sweet milk, $\frac{1}{2}$ cup sugar, 2 eggs, butter size of egg, 1 teaspoon baking powder, pinch salt.—Mrs. Leonard.

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Cocoanut Macaroons—Take 2 egg whites, beat stiff and add 1 cup sugar, beat thoroughly and stir in $\frac{1}{4}$ lb. desiccated cocoanut. Drop from spoon or buttered tins.

—Mrs. McMurdie.

Hermits—3 eggs, $1\frac{1}{2}$ cup of brown sugar, $\frac{3}{4}$ cup butter, 1 cupful raisins, 1 cup walnuts, 1 teaspoon soda, $1\frac{1}{2}$ cups of white flour, 1 cup entire wheat, $\frac{1}{2}$ teaspoon each of cinnamon and nutmeg. Cream the butter and sugar, add the eggs well beaten, then the soda sifted in the flour, add the raisins and nuts. Roll not too thin and cut in any form desired. Bake in quick oven.

—Mrs. J. C. Cameron.

Drop Cookies—2 eggs, 2 cups brown sugar, 1 cup butter, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, 2 cups oatmeal, 2 cups

Cream Puffs—1 cup water, $\frac{1}{2}$ cup butter, 1 cup flour, pinch salt, 4 eggs. Heat water, add butter and salt, when water boils stir in flour, being careful not to have any lumps. Cook till mixture leaves sides of saucepan. Cool. When nearly cool add the unbeaten eggs, one at a time. Beat well when all are added and mixed; chill. Drop mixture on buttered tins, leaving plenty space for each to rise. Bake in moderate oven 30 minutes. When cool add whipped cream. These puffs can also be fried in deep fat like doughnuts, using only small teaspoonful of mixture at a time makes 20 puffs.

—Mrs. A. G. Hamilton.

Nut Cookies—2 cups brown sugar, 1 heaping cup butter, 2 eggs, 3 cups flour, 1 cup chopped walnuts, 1 teaspoon soda, salt to taste, vanilla. Cream butter, sugar, add eggs 1 at a time and beat well. Add flour into which sift the soda and salt, stir in flavoring and walnuts. Put into mould. Let stand over night in cool place. Morning slice in thin slices and bake.—Mrs. A. G. Hamilton.

Sweet Cream Cookies—1 cup cream, 1 cup sugar, 1 egg, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon salt.

—Mrs. McMurdie.

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Doughnuts—2 eggs, 1 teaspoon soda, 1 teaspoon melted butter, 2 teaspoons cream of tartar, 1 heaping cup sugar, 1 cup milk, 2 cups (more or less) flour, $\frac{1}{2}$ teaspoon grated nutmeg. Beat the eggs and sugar together. Dissolve soda in the milk, add the melted butter and mix with above. Sift flour and cream of tartar together twice, beat well and add nutmeg, roll out, cut with doughnut cutter and fry in hot lard. Care must be taken not to make dough too stiff and it may require slightly more or less flour than the amount given above. Three level teaspoons of baking powder may be used instead of cream of tartar and soda. This makes about two and a half dozen.—Mrs. Myrtle Watson.

Peanut Cookies— $\frac{3}{4}$ cup butter, $\frac{1}{4}$ cup peanut butter, 1 cup chopped peanuts, 2 cups sugar, 3 eggs beaten, $\frac{1}{2}$ teaspoon soda, 3 cups flour. Cream butter, sugar and peanut butter. Add beaten eggs. Sift flour and soda. Mix with chopped peanuts. Roll between the hands and bake about an inch apart for 15 minutes in a well greased pan. Put half peanut on each cookie before putting in oven.—Mrs. Brook.

Scotch Short Bread—1 lb. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{4}$ lb. fruit sugar. Bake in slow oven.—Mrs. Strathdee.

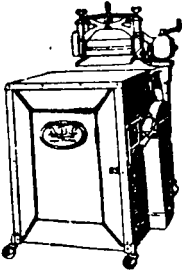
Hard Tack—2 eggs, 1 cup sugar, 1 cup flour, 1 cup dates, 1 cup walnuts, $\frac{1}{4}$ teaspoon soda, $\frac{1}{8}$ teaspoon salt. Beat eggs until light. Add sugar, sift soda and salt with flour and beat into first mixture. Add chopped dates and nuts. Mix well and spread thinly on well oiled and floured cookie sheet. Bake 12 minutes in hot oven. Remove and cut into squares. Roll in icing sugar while hot.—Mrs. Evans.

Filled Cookies—1 cup sugar, $\frac{3}{4}$ cup butter, 1 egg, 4 teaspoons milk, $\frac{3}{4}$ teaspoon baking powder, flour to roll. Place teaspoon cooked dates on bottom cookie, moisten edges and cover with a top cookie. Bake in quick oven.

Walnut Wafers—1 cup butter, 1 cup flour. Mix this and bake first a little. 2 eggs, $1\frac{1}{2}$ cups brown sugar, 1 cup chopped walnuts, $\frac{3}{4}$ cup cocoanut, 2 tablespoons flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon salt. Bake on top of the first crust until nicely browned.—Mrs. Osler.

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CANDY

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Cherry Foam Candy— $1\frac{1}{2}$ cups sugar, 2 tablespoons corn syrup, pinch salt, 1 egg white, $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup candied cherries, $\frac{1}{2}$ teaspoon almond extract. Cook sugar, syrup, salt and water to boiling point. Pour slowly onto stiffly beaten egg white, beating all the time. Add chopped cherries and flavoring and beat until it can be dropped in spoonfuls upon waxed paper. Put a cherry on top each piece of candy.—Mrs. Lee.

Lemonade Mixture—4 ozs. citric acid, 5 scruples oil of lemon, 6 lbs. white sugar, 3 quarts water. Pour boiling water on acid and sugar, when cold add oil of lemon, cork well. Use by putting a small quantity in a glass and fill with cold water. A pinch of soda may be added if desired.—Mrs. McIntyre.

Sea Foam Candy—2 cups brown sugar, $\frac{3}{4}$ cup boiling water, $\frac{1}{2}$ cup lily white syrup, $\frac{3}{4}$ cup chopped nut meats, whites of 2 eggs, $\frac{1}{2}$ teaspoon vanilla. Boil the first 3 ingredients until a hard ball can be formed in cold water, or until it spins a four-inch thread. Pour syrup gradually into stiffly beaten whites of eggs, add nut meats and vanilla, beat until creamy. Pour into buttered tin to cool.

—T. Klemp.

Divinity Fudge—4 cups white sugar, $\frac{3}{4}$ cup corn syrup, 1 teaspoon vanilla, $\frac{3}{4}$ cup boiling water, 3 egg whites. Cook sugar, corn syrup and water without stirring until it forms a firm ball in cold water. Cool until comfortable to hand. Add slowly beating all the time to egg whites beaten stiff, not dry. When it begins to thicken add chopped nuts, dates or cocoanut. Add flavoring.—M.A.

Ice Cream (for 1 gallon)—Make custard with: 1 quart milk, 4 cups sugar, 5 eggs, 1 tablespoon cornstarch, 1 pinch salt. Boil until thick, let cool, then add: $1\frac{1}{2}$ quarts sweet cream, 4 tablespoons vanilla, beat all together well and put in freezer.—Mrs. A. Mollard.

Maple Parfait—1 cup whipped cream, 3 eggs, 1 cup maple syrup and yolks boiled until thick; let cool. Whip cream and egg whites separately. Then add syrup and yolks and freeze.—Mrs. W. B. Patterson.

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HAMILTON

STREET

Cocoanut Crisps—2 eggs, $\frac{1}{2}$ cup butter, 1 cup brown sugar, 1 cup white sugar, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder. Beat eggs, melt butter and mix rest of ingredients together. Chill and roll out thin, cut with small cutter and bake $4\frac{1}{2}$ minutes.—Mrs. J. C. Cameron.

Brown Sugar Fudge—1 lb. brown sugar, 2 tablespoons corn syrup. Let cook until very hard. White of 1 egg well beaten, beat into syrup until cool. Put on buttered platter to harden.—Mrs. G. R. Douglas.
flour, 1 cup fruit, either raisins or dates, 1 teaspoon cinnamon or vanilla.—Mrs. J. A. McIntyre.

MEATS

"Some hae meat that canna eat,
And some hae nane that want it."—Burns.

Beef Loaf—2 lbs. chopped beef, $\frac{1}{2}$ lb. salt pork, 12 buttered crackers rolled fine, 2 eggs well beaten, $\frac{1}{2}$ cup milk, salt and pepper. Mix together, pack in a loaf tin and bake 1 hour, basting occasionally with a little water to which has been added butter, salt and pepper.

—Mrs. P. Burns.

Creamed Chicken—Boil a fowl until tender. Pick the meat off the bones and cut into dice. Make a gravy from 1 pint of milk thickened with 2 tablespoons of flour and a lump of butter the size of a walnut rubbed together, 1 tablespoon minced parsley, salt and pepper to taste. When thick add a beaten egg. Add the chicken, heat through and serve.—Mrs. Abbott.

Mock Duck—Make a dressing as for fowl. Place on a round steak, roll and tie well. Bake in a moderate oven for about an hour. Baste well.—Mrs. Morrison.

Yorkshire Pudding— $1\frac{1}{2}$ pints milk, 6 large tablespoons flour, 3 eggs, 1 salt spoon salt, bake under the meat for $1\frac{1}{2}$ hours.—Mrs. Abbott.

Yorkshire Pudding—When roasting a piece of beef lay it on sticks in your bake pan, so that the juice of the meat will drop into the pan below. $\frac{3}{4}$ of an hour before the beef is done, mix the following pudding and pour it into the pan under the meat, letting the drippings continue to fall upon it. One pint milk, 4 eggs well beaten, 2 cups flour, 1 teaspoon salt.—Mrs. Abbott.

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Salmon Loaf—1 can red salmon, remove oils and pick fine; $\frac{1}{2}$ cup bread crumbs, yolks of 4 eggs well beaten, 4 tablespoons melted butter, $\frac{1}{4}$ level teaspoon salt, 1 level teaspoon poultry dressing, 1 level teaspoon chopped parsley, whites of 4 eggs, beaten. Steam one hour.

—Mrs. Myrtle Watson.

Canadian Baked Beans—Boil the beans until they begin to crack with a pound or two of fat salt pork, put the beans in the baking pan, score the pork across the top and settle in the middle, add 2 tablespoons of sugar and bake in a moderate oven 2 hours. They should be very moist when first put into the oven, or they will grow too dry in baking. Do not forget the sweetening if you want Yankee baked beans.—Mrs. Leigh.

Hot Potato Cake—1 cup cold mashed potatoes, 2 tablespoons lard, 3 level teaspoons baking powder, 2 cups flour, $\frac{1}{2}$ teaspoon salt, milk. Mix the above ingredients, adding enough milk to make a soft dough. Roll out $\frac{1}{2}$ inch thick, lay whole in a pan and mark off in squares. Bake in a quick oven for 20 minutes and serve hot.

—Mrs. E. P.

PRESERVES AND JELLIES

Orange Marmalade—6 oranges, 1 lemon, 11 cups cold water, 7 cups sugar. Boil 2 hours without sugar, then add sugar and boil 1 hour.—Mrs. Myrtle Watson.

Grape Fruit Marmalade—3 juicy grape fruit, seedless kind preferred, 2 lemons, 2 oranges, seed, cut up and put through meat chopper twice. To each pound of pulp allow one quart of cold water, cover and set aside for 48 hours then boil $2\frac{1}{2}$ hours briskly without sugar. To each pound of pulp add one of sugar and one extra pound, boil 30 minutes or until it jellies.—Mrs. McIntyre.

Special Jelly—4 lbs. apples, $1\frac{1}{2}$ tablespoons whole cloves, 2 tablespoons cassia. Preparation: Cut apples in small pieces and cover with vinegar and water, $\frac{1}{2}$ each. Tie spices in bag and boil with apples. Drip and add 1 cup sugar to 1 cup of juice. Cook until it jellies. Remove spice bag and put in jars.—Mrs. Urquhart.

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Crabapple Jelly—Put crabapples in kettle and fill with water level with crabapples, let boil until mushy and strain through cheese cloth, boil juice 20 to 25 minutes. Measure and add same amount sugar which has been heated, let come to a boil and bottle.—Mrs. Maloney.

CAKES

"With weight and measures just and true,
With stove of even heat,
Well buttered tins and quiet nerves,
Success will be complete."

Chocolate Cake— $\frac{1}{4}$ lb. bitter chocolate, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups milk, 2 eggs, 2 cups flour, 2 teaspoons vanilla, 1 teaspoon soda, $\frac{3}{4}$ teaspoon salt, 3 tablespoons hot water. Cut up chocolate and put in sauce pan with milk and $\frac{1}{2}$ cup of the sugar, letting it heat to boiling point, stirring occasionally and boiling 5 minutes. Cool and add vanilla. In the meantime cream butter and remaining sugar thoroughly together, add eggs beaten and stir well, add hot water. Alternate the flour sifted with soda and salt and the chocolate mixture, stirring them in thoroughly. Bake in moderate oven 30 minutes.

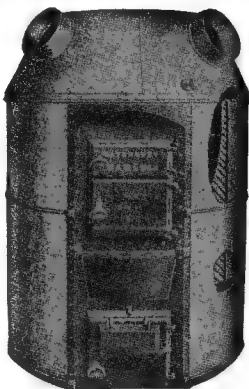
Fudge Cake—1 cup brown sugar, $\frac{1}{2}$ cup butter, 2 tablespoons cocoa, one inch of chocolate (across the bar), 1 egg, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup hot water added last.

—Mrs. McMurdie.

Christmas Cake—9 eggs, 1 lb. butter, 1 lb. brown sugar, 2 lbs. dates, 4 lbs. sultana raisins, 1 lb. chopped citron, 1 lb. blanched almonds, 1 can crushed pineapple fruit, $\frac{1}{2}$ grated nutmeg, $\frac{1}{4}$ lb. cherries (glazed), 1 teaspoon salt, 1 teaspoon soda, 1 teaspoon vanilla, 1 qt. flour. Method: Cream butter and sugar, add eggs and beat well to a cream. Add flour, add floured fruit. Bake in moderate oven in three layers.—Mrs. S. J. Nichol.

Snow Ball Cake— $\frac{1}{2}$ cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, 2 cups flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, 4 eggs (whites). Cream the butter and sugar, add milk, sift the flour, cream of tartar and soda together twice and add to the above, mixing thoroughly. Lastly add the stiffly beaten whites, folding them in lightly. Bake in a moderate oven 30 minutes or more.

—Mrs. W. B. Patterson.



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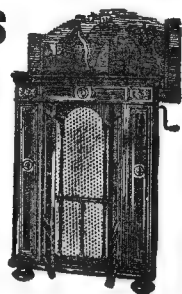
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Eggless Chocolate Cake—1 cup brown sugar, $\frac{1}{2}$ cup good butter, 1 cup seedless raisins, 1 cup rolled walnuts, 2 cups flour, 1 teaspoon baking powder, 1 teaspoon baking soda dissolved in 1 cup sour milk, 1 tablespoon cocoa, 1 teaspoon each cloves and cassia, beat well. Bake 1 hour and ice. Icing for cake: Whip stiff whites of 2 eggs, stir in 2 cups brown sugar, spread on cake and brown in quick oven.—Mrs. G. R. Douglas.

Light Cake Without Butter—Yolks of 4 eggs, beaten, 1 cup white sugar, 2 tablespoons cold water, 1 teaspoon vanilla, 1 cup flour, 2 teaspoons baking powder, 1 tablespoon corn starch. Bake 1 hour in slow oven.—Mrs. G. R. Douglas.

Mrs. G. R. Douglas.

Caramel Icing—1 cup brown sugar, boil until quite stiff, fold into white of 1 egg well beaten, vanilla spread on cake with rolled walnuts.—Mrs. G. R. Douglas.

Chocolate Coffee Cake—1 cup sugar, 4 tablespoons butter, 1 egg, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup liquid coffee, $\frac{1}{2}$ cup grated chocolate, 2 cups, more or less, flour, 3 teaspoons baking powder. Mix butter and sugar together, add egg stirring slightly, add milk and chocolate which has been dissolved in coffee, add flour and baking powder last. Stir mixture thoroughly, bake in a loaf or flat pan.

—Mrs. W. B. Patterson.

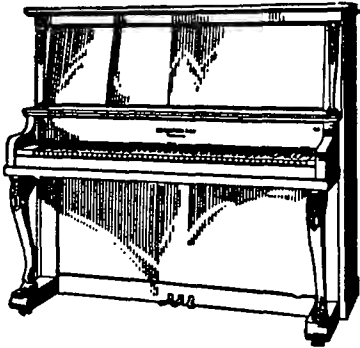
Chocolate Cake — Cook 2 squares Baker's chocolate (grated), $\frac{1}{2}$ cup milk and 2 egg yolks until it begins to thicken. Remove from fire and add $\frac{1}{2}$ cup butter, 1 cup milk, 1 cup of sugar, $\frac{1}{2}$ teaspoon soda, 1 teaspoon baking powder, 2 cups flour, 1 teaspoon of vanilla. Note—May be baked in layers with boiled icing.

—Mrs. McMurdie.

White Fruit Cake—1 cup butter, 2 cups granulated sugar, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, 7 white or 4 whole eggs, 1 lb. seeded raisins, 1 lb. dates, 1 lb. almonds, 1 lb. citron peel, 2 teaspoons baking powder.—Mrs. Keith.

One Egg Cake— $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup sugar, 1 egg, well beaten, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon vanilla. Bake in a small shallow pan about 30 minutes.—Mrs. W. S. Lane.

Kisses—Whites of 2 eggs, beaten stiff, $\frac{1}{2}$ cup white sugar, add to egg lightly and beat, $\frac{1}{2}$ cup walnuts, 1 cup dates, 1 teaspoon vanilla.—Nell Crawford.



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CHRISTMAS DINNER

First of all have oyster soup, a dainty dish for any group,
Roast turkey next with dressing too, cranberries sweetened
not a few.

Potatoes mashed, olives to please, fritters of corn and fine
French peas.

Some chicken pie is not amiss, a tempting salad served
with this.

Now try some mince and pumpkin pie, English puddings
with plums, Oh! My!

Pound cake, fruit cake, with coffee add, then fruit and
nuts enough is had.

As Christmas comes but once a year, all long to have the
loved ones near.

When all of us at home can meet, a Christmas dinner is
complete.

Orange Cake—2 eggs, $\frac{1}{2}$ cup butter, 1 cup white sugar, 1 cup sour milk or cream, juice of 1 orange and pulp ground, 1 cup raisins, 1 teaspoon baking soda, $2\frac{1}{2}$ cups flour, salt.—Mrs. Tinline.

Boiled Raisin Cake—Cover two cups of raisins with boiling water and let simmer for 20 minutes, cream $\frac{3}{4}$ cup sugar (white) with $\frac{1}{4}$ cup of butter and yolks of 2 eggs, 1 teaspoon cinnamon and nutmeg, $\frac{1}{2}$ cup raisin water, 1 teaspoon soda, $1\frac{1}{2}$ cups raisins, $1\frac{1}{2}$ cups of flour. Bake 30 minutes. Icing: Boil $\frac{3}{4}$ cup of white sugar and water, beat whites of 2 eggs, then add sugar, add raisins and vanilla.—Mrs. J. Campbell.

Bran Cake—3 cups bran, 2 cups flour, 2 cups sweet milk, 1 cup black molasses, 3 teaspoons soda, a little salt. Bake in a slow oven 20 to 30 minutes in a large pan or in patty tins.—Mrs. Nichol.

Angel Cake— $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup water, $1\frac{1}{4}$ cups whites of eggs, $\frac{1}{4}$ teaspoon salt, 1 teaspoon cream of tartar, 1 teaspoon vanilla, 1 cupful flour. Put the sugar and water in sauce pan over the fire, cook until it becomes thick and forms a candy. Beat the whites of the eggs stiff, then add cream of tartar, then pour syrup over them, fold in flour that has been sifted four times. Pour in an angel food tin and cook slowly from 50 to 60 minutes. When done turn cake upside down till it comes from pan when cold.—Mrs. Schiefner.

Cocoa Cake—1 cup white sugar, $\frac{1}{2}$ cup butter, cream; 1 egg, 2 tablespoons cocoa, heaping, vanilla, $1\frac{1}{2}$ cups flour, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon soda, sift 3 times; then add 1 cup hot water.—Mrs. Stewart.

Spanish Bun—1 egg, yolks of 3 eggs, $\frac{3}{4}$ cup butter, 2 cups sugar, 1 cup sweet milk, 2 cups flour, 1 tablespoon cinnamon, 2 teaspoons baking powder. Icing for same: Whites of 3 eggs, beaten, $1\frac{1}{2}$ cups icing sugar. Spread over top and brown.—Mrs. Myrtle Watson.

Orange Cake—1 cup sugar, white, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup cold water, 2 cups flour (more or less), 1 teaspoon soda in little hot water, 1 orange, 1 cup raisins, put through meat chopper. Icing: Put orange juice in icing sugar and grate a little orange in.—Mrs. Myrtle Watson.

Devil's Food—Cream 2 cups brown sugar and $\frac{1}{2}$ cup butter together, add $\frac{1}{2}$ cup cocoa, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup sour milk in which one level teaspoon soda has been dissolved, yolks of 2 eggs, 1 teaspoon vanilla, 2 cups flour, 1 level teaspoon baking powder. Beat whites of 2 eggs stiff, add last, beat hard for a few minutes. Bake in a slow oven.—Mrs. W. S. Lane.

Nut Drop Cakes—1 lb. dates, 1 cup walnuts, 1 cup sugar, 3 eggs, 1 teaspoon soda in a little warm water, $\frac{1}{2}$ cup butter, flour sufficient to stiffen.—Mrs. H. B. Urquhart.

White Cake—2 cups sugar, $\frac{1}{2}$ cup butter, beat butter and sugar to a cream. Stir in 1 cup sweet milk. Add 3 cups flour and 2 teaspoons baking powder. Beat whites of 5 eggs and stir in with flour. Bake slowly.

—Mrs. H. B. Urquhart.

Cocoa Cake—1 cup white sugar, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup sour cream, 2 eggs, 2 tablespoons cocoa, dissolve in $\frac{1}{2}$ cup boiling water, pkg. dates, $\frac{1}{2}$ cup walnuts, $\frac{1}{2}$ cup raisins, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon vanilla, 1 teaspoon soda, 2 cups flour.—Mrs. W. M. Leigh.

Stirred Up Cake—1 cup sugar, 1 cup flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cream of tartar, 2 eggs, $\frac{1}{4}$ cup butter, 1 teaspoon vanilla. Sift dry ingredients together twice, melt butter, add eggs, fill remaining space with milk. Pour on the dry mixture and beat well, add vanilla, bake in moderate oven.—Mrs. Maloney.

Apple Icing—1 cup sugar, white of one egg, one grated apple, one teaspoon vanilla. Beat until white and stiff.

—S. B. Smith.

Marshmallow Icing—Cook $1\frac{1}{2}$ cups brown sugar, $\frac{1}{4}$ cup of butter and $\frac{1}{4}$ cup boiling water. Boil until it threads, add $\frac{1}{2}$ lb. marshmallows and beat until thick enough to spread. Flavor with $\frac{1}{2}$ teaspoon vanilla.

—Mrs. W. B. Patterson.

Matrimonial Cake—1 cup oatmeal, 1 cup brown sugar, 1 cup flour, $\frac{3}{4}$ cup butter, 1 teaspoon baking powder. Mix all together and put half the mixture in pan, add date filling, then add the remainder. Date filling for above: 1 lb. dates, 1 cup water and $\frac{1}{2}$ cup sugar.—T. Klemp.

Chocolate Cake— $\frac{1}{2}$ cup cocoa, $\frac{1}{2}$ cup sour milk, cook together till thick, then mix together 2 eggs with 1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, add cocoa last; 1 teaspoon vanilla, 1 teaspoon baking powder, 1 teaspoon soda and 1 good cup of flour.—Mrs. N. S. Dolan.

MEMORANDUM

Date Filling—Mix 1 teaspoon of flour with $\frac{1}{2}$ cup sugar, add 1 cup chopped dates (raisins or figs may be substituted), and $\frac{1}{2}$ cup water. Cook slowly till thick.

—Mrs. White.

Hot Milk Cake—3 eggs well beaten, $\frac{3}{4}$ cup milk, 1 cup sugar, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon butter, large, 1 teaspoon baking powder. Add butter to sugar, add eggs, beat well, add flour, salt and baking powder sifted together. Bring milk to boiling point, remove and pour into cake mixture, stir until smooth, pour into cake pan lined with parchment paper. Bake in moderate hot oven 30 minutes. This dough is usually thin, but makes a very good cake with a fine texture.

—Mrs. A. G. Hamilton.

Yellow Frosting—Butter the size of a small egg, yolk of 1 egg, powdered sugar, lemon juice or flavoring. Cream butter and egg together, add flavoring and then add enough powdered sugar to make stiff, place nuts on the top of frosting or you can use an orange.

—Mrs. Brown.

Johnny Cake—2 eggs, $\frac{1}{2}$ cup sugar, 1 cup milk, 1 cup flour, 1 cup cornmeal, $1\frac{1}{2}$ teaspoon baking powder, 3 tablespoons of butter. Bake until a golden brown.—Mrs. A.

Mocha Cake—1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 2 eggs, 2 cups flour, 3 teaspoons baking powder. Bake 30 minutes in moderate oven. Icing: 2 cups icing sugar, 4 tablespoons butter. Warm the butter a little and mix well with the sugar. $\frac{1}{2}$ tablespoon vanilla, $\frac{1}{2}$ tablespoon water, $\frac{1}{2}$ lb. shelled almonds, cut fine and browned in oven. Cut the cake in small squares and ice all over and roll into the nuts. If the cake is made the day before, its cuts better. This cake keeps nicely for weeks.

—Mrs. J. C. Cameron.

Mocha Icing— $\frac{1}{2}$ cup strong coffee, 1 cup sugar, boil until it strings. Pour on the stiffly beaten white of 1 egg. Beat until cool.—Mrs. Dillman.

Spanish Buns— $\frac{1}{2}$ cup butter, 3 eggs, 1 cup brown sugar, 2 teaspoons pastry spice, $\frac{1}{2}$ teaspoon cinnamon, 2 cups flour, $\frac{1}{2}$ cup milk, 3 teaspoons baking powder. Cream butter and sugar, and yolks of eggs. Sift baking powder with flour and add to above. Icing: Beat whites of eggs slightly. Add 2 cups brown sugar and beat stiff enough to spread on cake. Put back in oven and cook slowly.

—Mrs. Arnot.

MEMORANDUM

Quick Breakfast Puffs— $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 1 tablespoon sugar, $\frac{1}{4}$ teaspoon salt, 1 cup milk, 1 egg, 1 tablespoon melted butter. Sift dry ingredients into a bowl. Beat eggs and add to milk. Stir this quickly and carefully into dry ingredients. Add shortening and beat again. Batter must not be stiff, add little more milk if necessary. Bake in hot oven in muffin tins $\frac{3}{4}$ full.—Mrs. W. Wilson.

Tea Cake— $\frac{1}{2}$ cup crisco (scant), 1 cup sugar, 2 eggs, salt, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cup flour, 1 teaspoon baking powder, vanilla. Cream crisco, salt and sugar together. Add eggs well beaten, milk, flour and baking powder sifted together. Beat well and bake in well greased shallow pan. Cut in squares and serve warm. Ice if desired. Chocolate icing is good.—Mrs. Gemmill.

Walnut Slices—1 cup flour, $\frac{3}{4}$ cup butter, bake in quick oven, $1\frac{1}{4}$ cups brown sugar, 2 eggs, 1 cup walnuts (chopped), $\frac{1}{2}$ cup cocoanut, 2 tablespoons flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{4}$ teaspoon salt and vanilla. Spread this over the cooked part. Put back in oven. Bake as ordinary cake and ice.—Mrs. D. D. McLennan.

Nut Loaf—1 teaspoon soda dissolved in 1 cup boiling water poured over $\frac{1}{2}$ cup dates. Let cool. Add 1 cup brown sugar, 1 teaspoon butter or more, 1 egg, $\frac{1}{2}$ cup chopped walnuts, 2 cups flour, 1 teaspoon salt, 1 teaspoon vanilla. Bake in loaf tin.—Mrs. D. D. MacLennan.

Spanish Bun—1 pint sugar, 1 cup melted butter, 1 cup sweet milk, 4 eggs, keep out whites of 2, 1 tablespoon cinnamon, 1 teaspoon cloves, 3 teaspoons baking powder. Flour to make rather a stiff batter. Cover with thin frosting of beaten whites and sugar. Brown slightly in oven.—Mrs. Brook.

SOUPS

Dumplings—2 well beaten eggs, 1 cup sweet milk and cream mixed, pinch salt, 2 teaspoons baking powder, flour enough to make a batter that will drop from a spoon.—Mrs. Leonard.

Noodles—1 egg, $\frac{1}{4}$ cup milk, 2 teaspoons baking powder, salt, flour enough to make a soft dough. Roll extremely thin, and cut in very narrow strips the thinner and narrower the better.

Ice Box Cookies

MEMORANDUM

- 1 cup lard
- 1 cup Butter
- 1 cup White sugar
- 1 cup Brown Sugar
- 3 Eggs
- 1 cup Walnuts
- 5 cups Flour
- 1 tsp soda
- 3 tsp sour milk
- 1 tsp cinnamon
- vanilla

Form into a loaf and set outside
to freeze cut in thin slices
Bake in a hot oven,

Cream of Potato Soup—3 potatoes, 1 large onion. Boil potatoes and onion in a little salted water till they can be mashed to a creamy pulp. To this add enough milk to make a creamy soup. Season with salt and pepper and serve very hot.

Tomato Bisque—1 pint tomatoes, 1 quart milk, 4 tablespoons butter, 3 tablespoons flour, $\frac{1}{4}$ teaspoon soda, 1 teaspoon salt, pepper to taste. Stew tomatoes until soft enough to strain easily. Before straining add soda, drawing saucepan away from heat. Melt butter in a saucepan, add flour and stand aside to cool, add cold milk, heat, boil until it thickens, season, lastly pour strained tomatoes slowly into the milk when just ready to serve.

MISCELLANEOUS

For Removing Stains from Cotton or Linen Goods—2 lbs. washing soda, 1 box chloride of lime. Put in a stone crock well heated, then pour over them 2 gallons of boiling water, cover the top closely, then put a thick cloth over so it will cool slowly. Let stand 24 hours, stirring several times. When quite clear strain through a thick cloth. Bottle for use. Wet the goods, then dip the stained part in the above and rub lightly and rinse immediately the stain is removed.—Mrs. McIntyre.

MEMORANDUM

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ECONOMICAL

Salad Dressing

- 2 eggs beaten until light
- 1 teaspoonful salt
- 1 teaspoonful mustard
- 1 can Borden's Eagle Brand Milk
- 1 cupful vinegar

Beat the first four ingredients vigorously for a few minutes, add the vinegar, stir well and set aside for a few hours to thicken.

This Dressing will keep for weeks.

Cocoanut Macaroons

A DELICIOUS CONFECTION

Melt 2 squares of chocolate and mix well with 1 can of Borden's Eagle Brand Milk. Add slightly more than $\frac{1}{4}$ pound of dessicated cocoanut, mix thoroughly, and add 1 teaspoonful vanilla. Drop on greased pan 1 teaspoonful at a time about an inch apart. Bake in a moderate oven until nicely browned. This makes 30 macaroons. Omit chocolate for plain macaroons.

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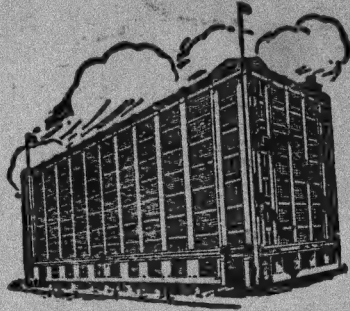
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